

Lorraine Pascale's Tea for Ability Treat

Irresistible peanut butter cookies

For the best-textured cookies, the trick is to stir in the peanut butter as little as possible. To satisfy my peanut fetish I like to sprinkle a handful of slightly toasted peanuts on top. Makes 12 (V)

130g (4 ½ oz) butter, softened
200g (7 oz) soft light brown sugar
1 egg
Seeds of 1 vanilla pod or 2 drops of vanilla extract
200g (7 oz) plain flour
½ tsp baking powder
½ tsp bicarbonate of soda
300g (10 ½ oz) peanut butter
Handful of lightly toasted peanuts

Preheat the oven to 170°C (325°F), Gas Mark 3.

Put the butter and the sugar in a large bowl and cream together until pale and fluffy. Add the egg and vanilla and mix well, then stir in the flour, baking powder and bicarbonate of soda. Gently stir in the peanut butter then squidge the dough into a ball.



Divide the dough into 12 equal pieces and, using your hands, roll each one into a ball. Place on a large baking tray, spaced at least 10cm (4 in) apart.

Flatten each one slightly with a fork, sprinkle over the peanuts, if using, and bake in the oven for 12-15 minutes, or until the cookies start to go golden brown. The cookies will still be soft when they come out of the oven but will firm up as they cool.

Remove from the oven and leave to cool on the baking tray.

Taken from Lorraine's BAKING MADE EASY, published by HarperCollins at £18.99